

Use of physicochemical characteristics of some selected binary fat blends to predict physicochemical properties of correspondent ternary fat blends.



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Physicochemical properties of some fat blends

- Introduction
- Binary blends
 - SFC profiles
 - Textural properties
- Ternary blends
 - SFC profiles
 - Textural properties
- Summary

Introduction

- What are lipid shortenings?
- My Ph-D thesis
- This lecture

Objectives

Study physical characteristics

- of single fats
- of a series of binary blends,

in order to

- determine the kind of molecular interactions involved
- **predict** physical properties of corresponding ternary blends

Material

- LERO : low erucic rapeseed oil
- HLERO : partially hydrogenated low erucic rapeseed oil
- PO : palm oil
- Pst : palm oil stearin
- Pol : palm oil olein
- HPO : partially hydrogenated palm oil
- SO : soybean oil
- HSO : partially hydrogenated soybean oil
- AMF : anhydrous milk fat

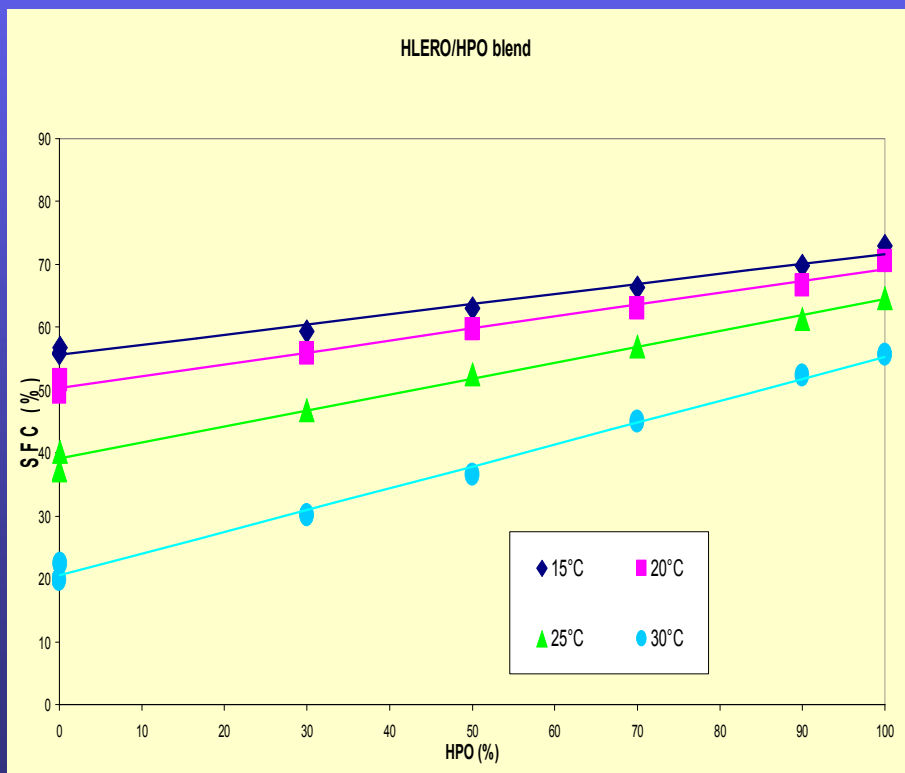
Binary blends : SFC

- Sample pre-conditioning:
Statical crystallization from the melt and storage at $15.0 \pm 0.5^\circ\text{C}$ for 48 hours.
- Representations:
 - SFC at different temperatures versus blend compositions.
 - Corresponding SFC isosolid lines (temperature versus blend compositions).

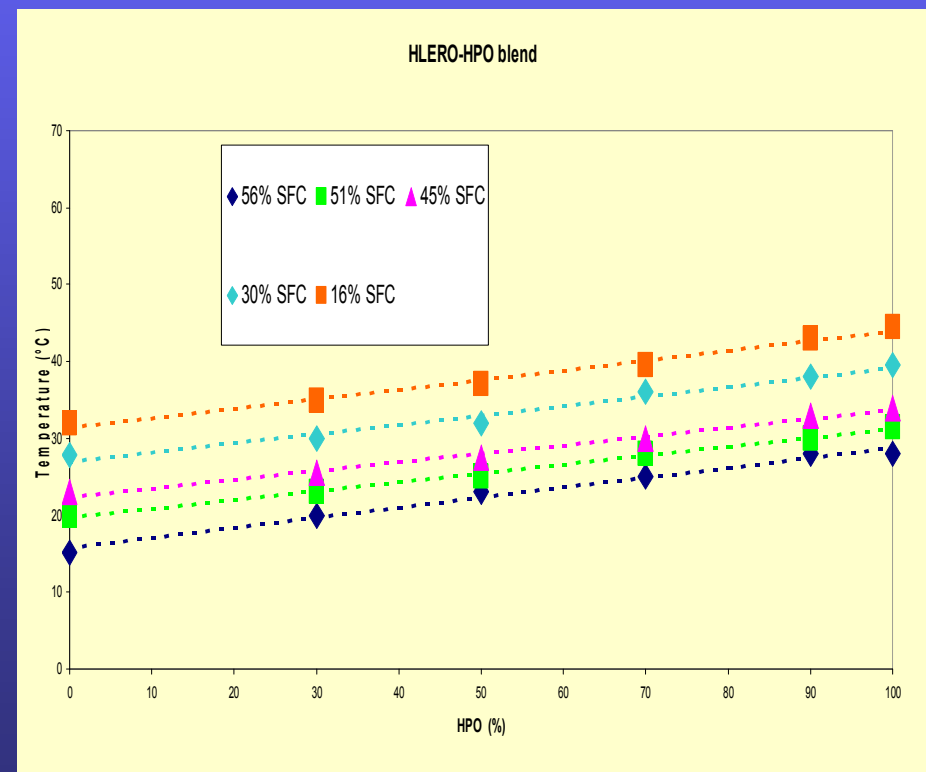
Binary blends : SFC

HPO/HLERO - Ideal behavior - Linear interpolation :

SFC versus blend compositions:



Iso-solid lines:

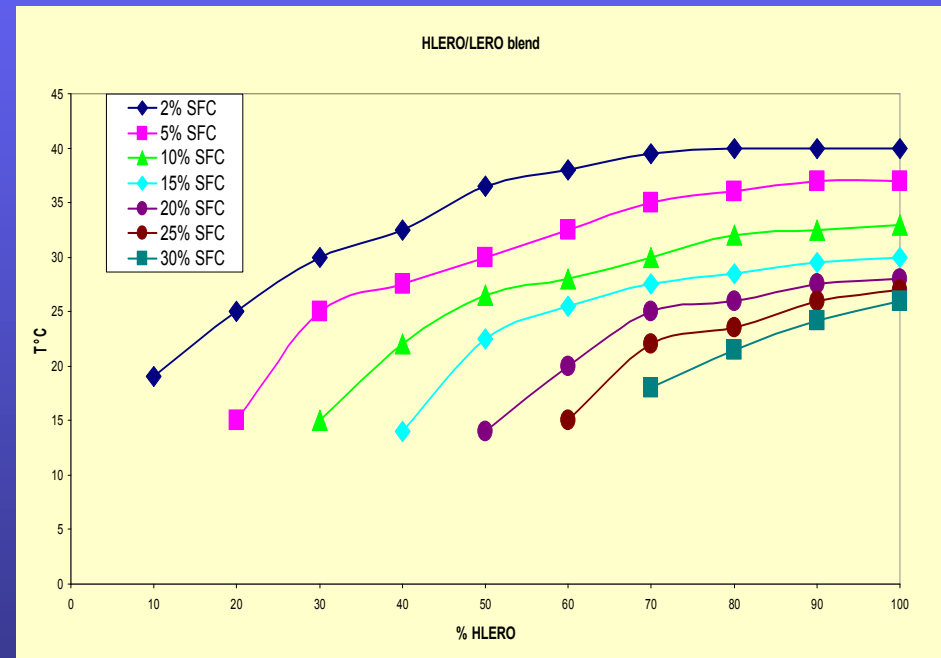
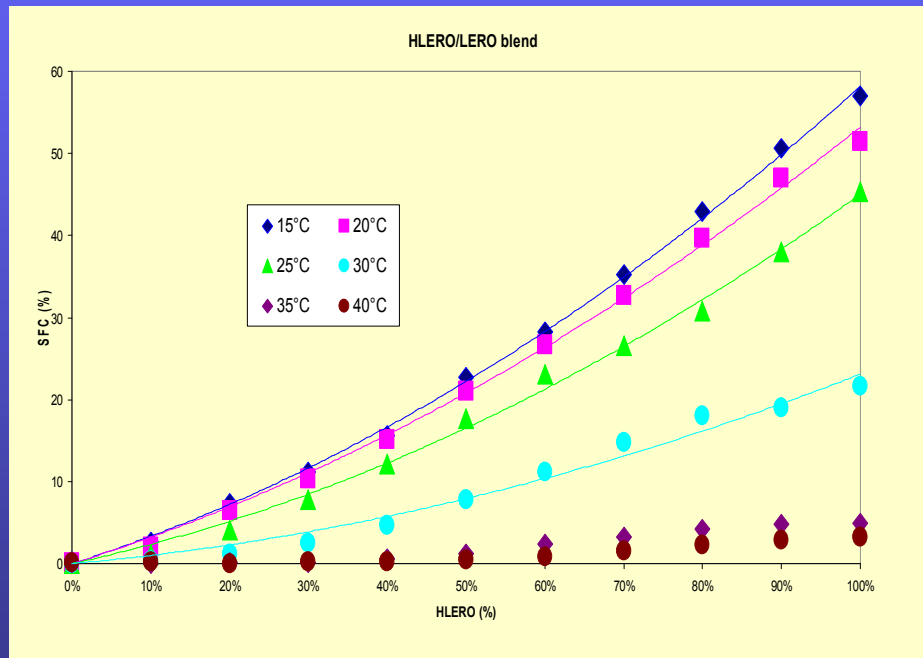


Binary blends : SFC

LERO/HLERO : Non-Ideal behavior - monotectic interaction :

SFC versus blend compositions:

Iso-solid lines:



2^d order polynomial relationship :

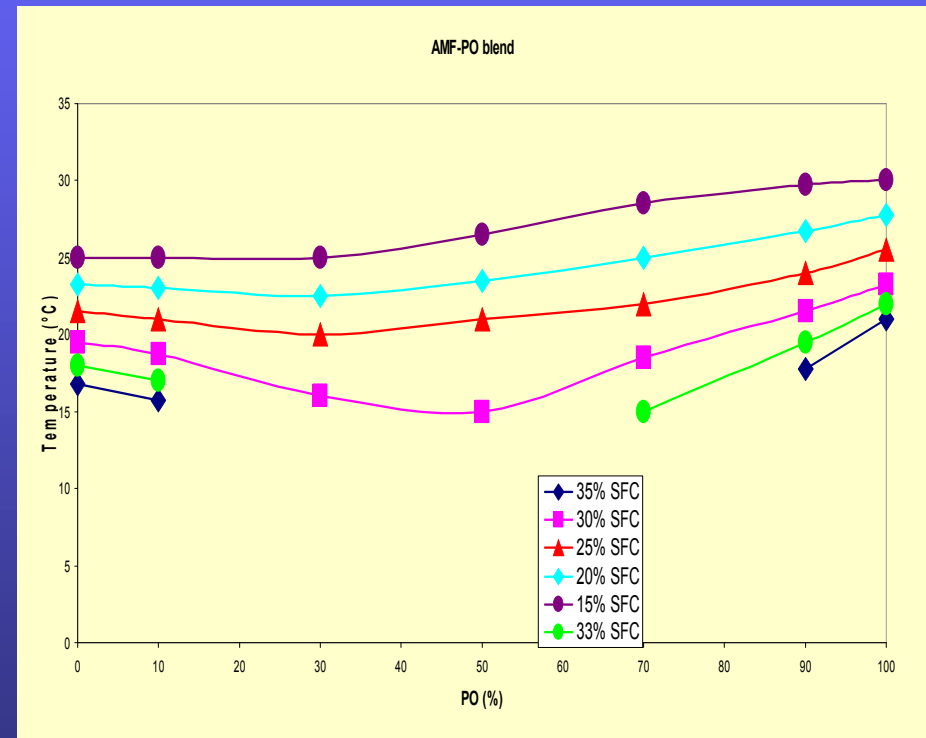
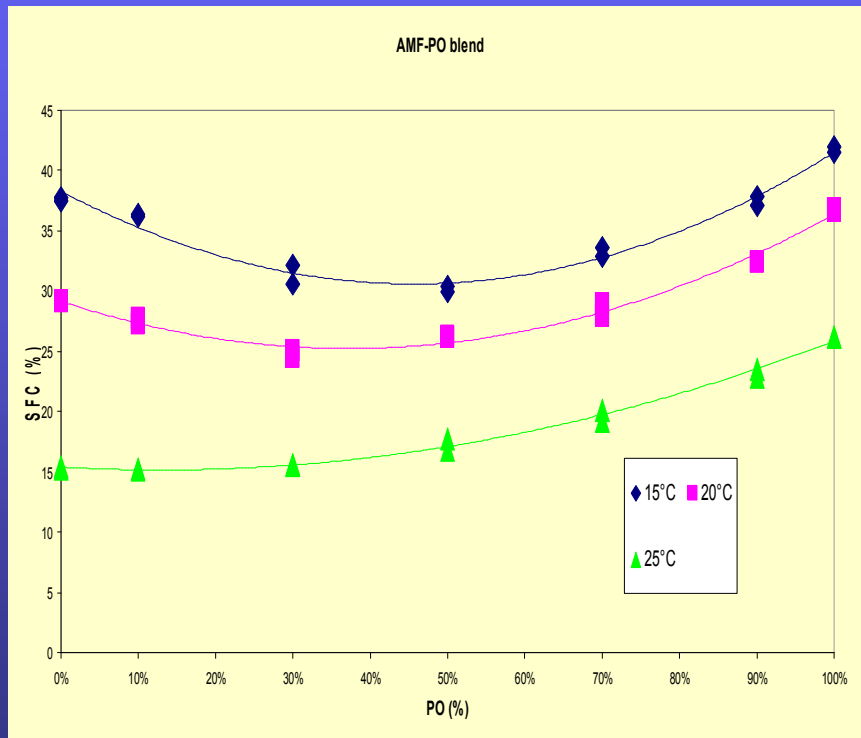
$$\text{SFC}_{\text{LEO/HLERO}} = a [\text{HLERO}]^2 + b[\text{HLERO}]$$

Binary blends : SFC

PO/AMF - Non-Ideal behavior - Eutectic interaction :

SFC versus blend compositions:

Iso-solid lines:



2^d order polynomial relationship :

$$\text{SFC}_{\text{PO/AMF}} = a[\text{PO}]^2 + b[\text{PO}] + \text{SFC}_{(\text{AMF})}$$

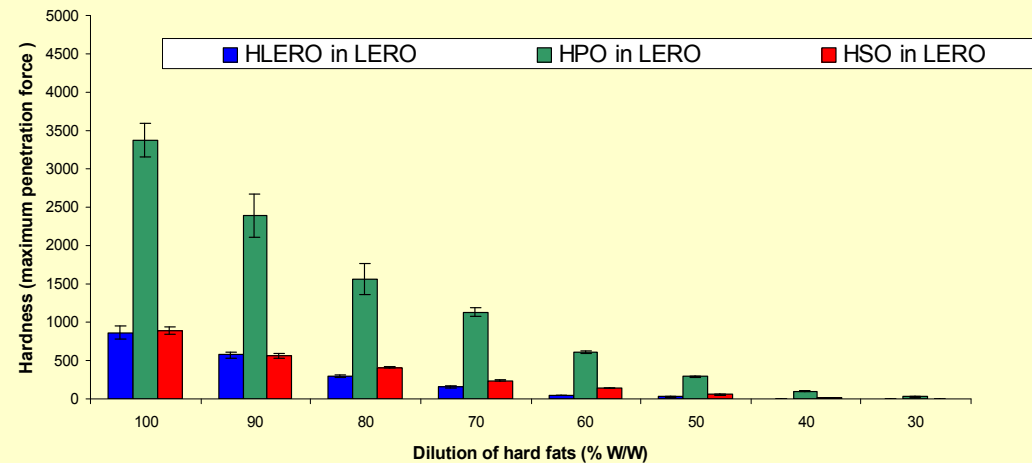
Binary blends : Texture/SFC

- Samples:
 - Statically crystallized from the melt
 - Stored at $15.0 \pm 0.5^\circ\text{C}$ for 16, 24 or 48 hours.
 - Held 1 hour at $20 \pm 0.1^\circ\text{C}$ before analysis
- Measurements:
 - Constant speed penetration tests
 - Texturometer with a cone probe (P/45C) in a controlled temperature room ($20 \pm 0.1^\circ\text{C}$)
 - Isothermal SFC at 20°C

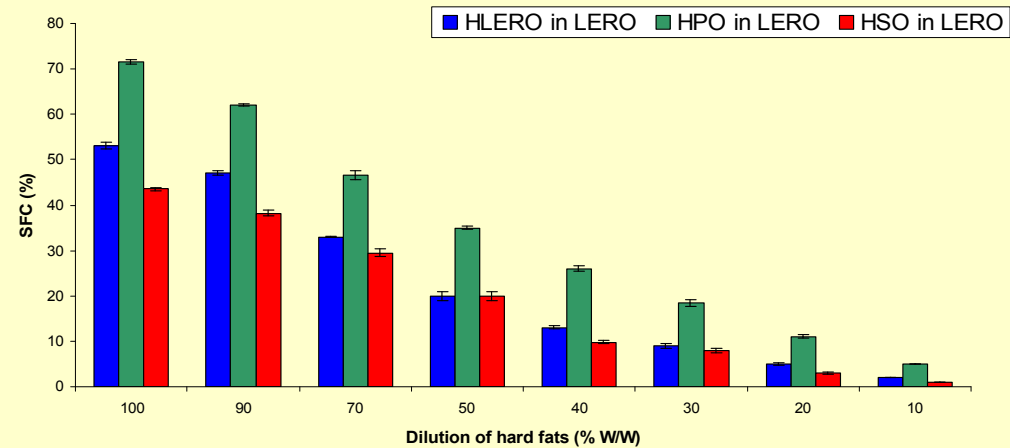
Binary blends : Texture/SFC

HLERO/HPO/HSO in LERO

Hardness



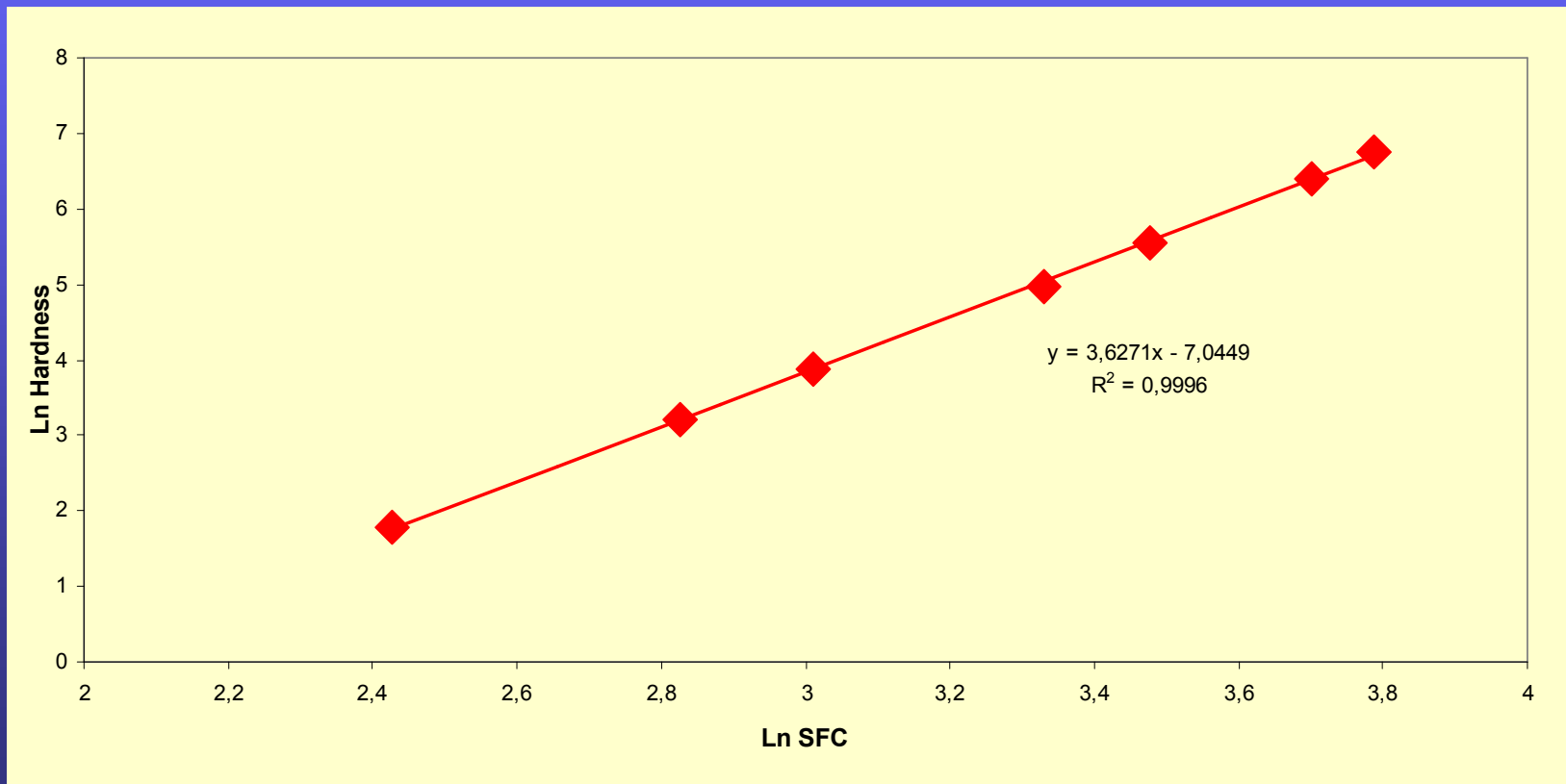
SFC



(Braipson-Danthine S., Deroanne C., Food Research International, 2004)

Binary blends : Texture/SFC

HLERO/LERO blend :

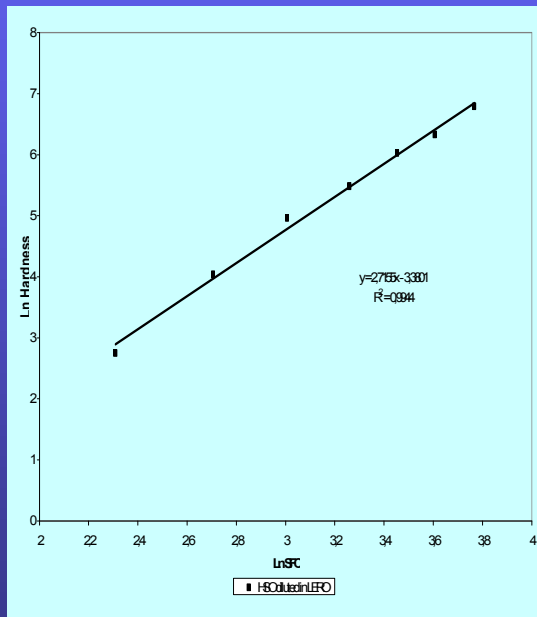


(Braipson-Danthine S., Deroanne C., Food Research International, 2004)

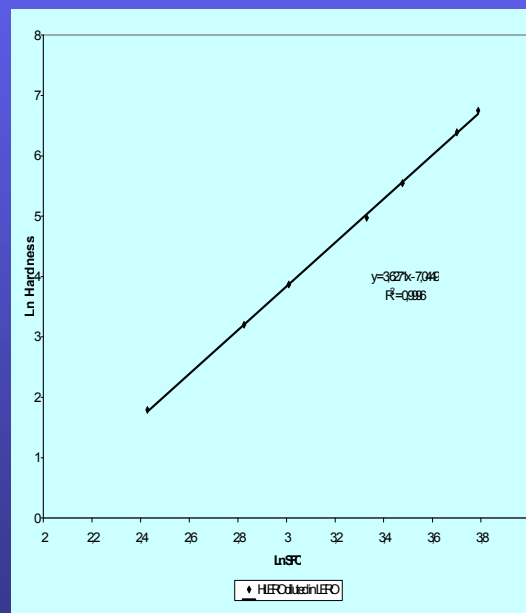
Binary blends : Texture/SFC

(Braipson-Danthine S., Deroanne C., Food Research International, 2004)

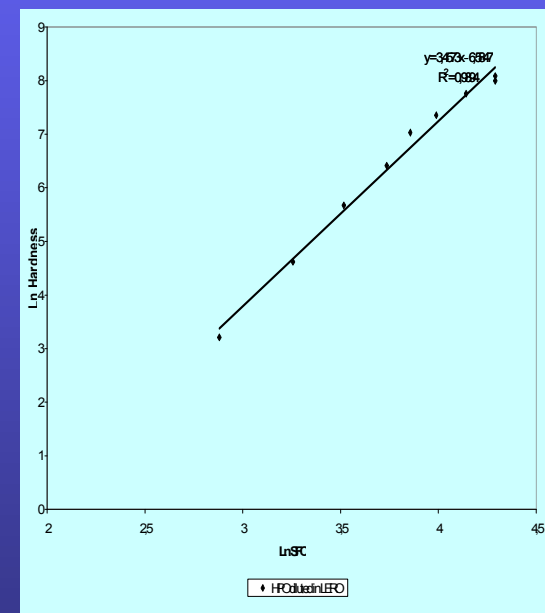
HSO/LERO



HLERO/LERO



HPO/LERO



The slopes of the relationships are characteristic of the blends

Binary blends : Texture/SFC

The slopes of the relationships are characteristic of the blends and related to the microstructure of the samples (pictures at 20°C).



(Braipson-Danthine S., Deroanne C., Food Research International, 2004)

Ternary blends : SFC

- Samples preparation: like binary blends
- Aim : **predict** SFC of a ternary blend from data obtained for binary blends

Ternary blends : SFC

- Regression equations for the binary blends:
 - Linear for ideal behavior
 - Polynomial type in case of incompatibility.
- Combination of these equations



Calculation of SFC for the ternary blends,
Comparison with actual SFC,
Comparison with SFC of an « ideal blend ».

Ternary blends : SFC

« Ideal blend » :

$$\text{SFC}_{t \text{ (TB : X/Y/Z)}} = x \text{ SFC}_X + y \text{ SFC}_Y + z \text{ SFC}_Z / (x+y+z)$$

where : x, y, z are the mass ratios of the 3 fats coded X, Y and Z.

Ternary blends : SFC

« Non-Ideal blend » : Ex. HLERO-LERO-HPO:

$$\text{SFC}_t(\text{HPO/LERO}) = a [\text{HPO}]^2 + b [\text{HPO}]$$

$$\text{SFC}_t(\text{HLERO/LERO}) = c [\text{HLERO}]^2 + d [\text{HLERO}]$$

$$\text{SFC}_t(\text{HPO/HLERO}) = e [\text{HPO}] + f$$

Where - [fat] is the concentration of the fat in the blend.

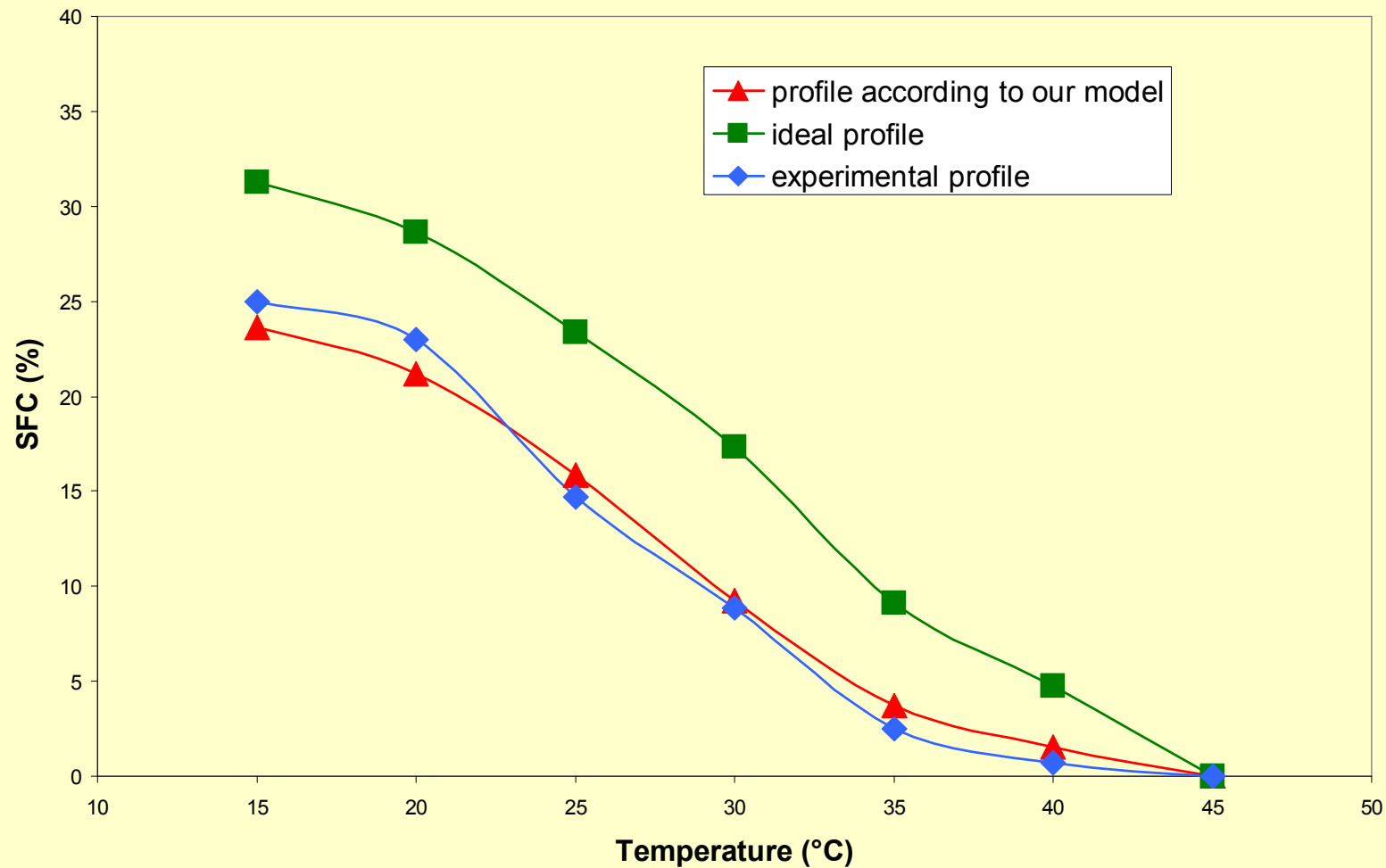
- f is the SFC of HLERO for the temperature t
- a, b, c, d and e are dependent on temperature

$$\text{SFC}_t(\text{TB}) = a [\text{HPO}]^2 + b [\text{HPO}] + c [\text{HLERO}]^2 + d [\text{HLERO}]$$

HLERO/HPO/LERO : SFC (15°C)

Composition HLERO/HPO/LERO (% / % / %)	SFC (%) of an « ideal blend » (A)	SFC (%) calculated according to our method (B)	SFC (%) Experimental values (C)	(C) – (A)	(C) – (B)
54/5/41	33.5	25.9	26.1	-7.4	0.2
50/5/45	31.3	23.6	24.9	-6.4	1.3
58/1/41	32.7	25.8	25.2	-7.5	-0.6
60/0/40	33	26.4	26.1	-6.9	-0.3
0/40/60	30.4	26.9	26.2	-4.2	-0.7
53.5/5/41.5	32.2	25.6	26	-6.2	0.4
33.3/33.3/33.3	43.7	34	37.5	-6.2	3.5
25/50/ 25	51.75	42.2	48.0	-3.75	5.8
50/25/ 25	46.5	36.9	41.5	-5.0	4.6
25/25/50	32.75	24.6	27.5	-5.25	2.9
20/20/60	26.2	19.3	21.9	-4.3	2.6
20/60/ 20	56.6	47.6	53.6	-3.0	6.0
60/20/ 20	48.2	39.5	44.8	-3.4	5.3

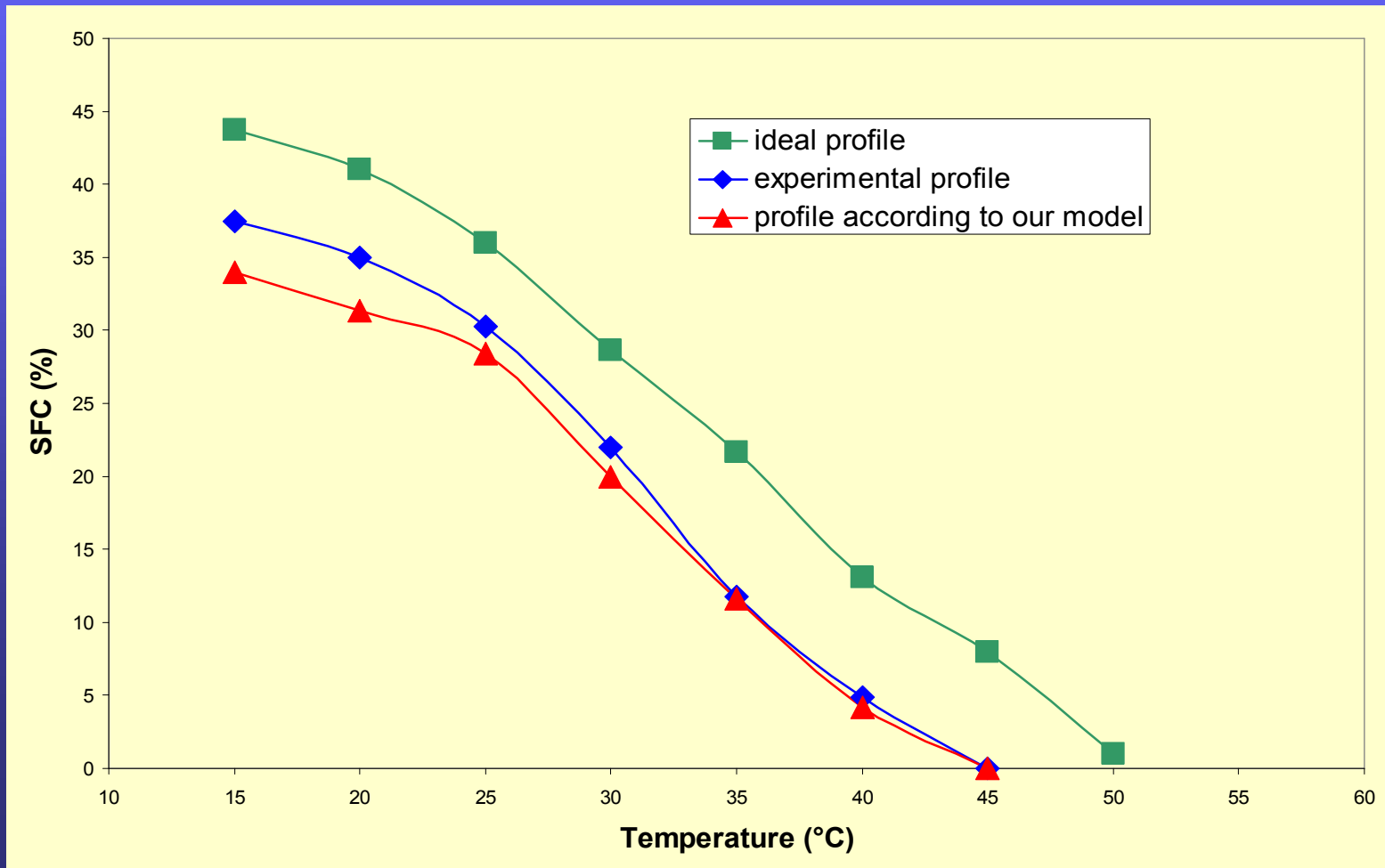
Ternary blends HLERO 50% / HPO 5% / LERO 45% : SFC profile



Ternary blends

HLERO 33.3% / HPO 33.3% / LERO 33.3%:

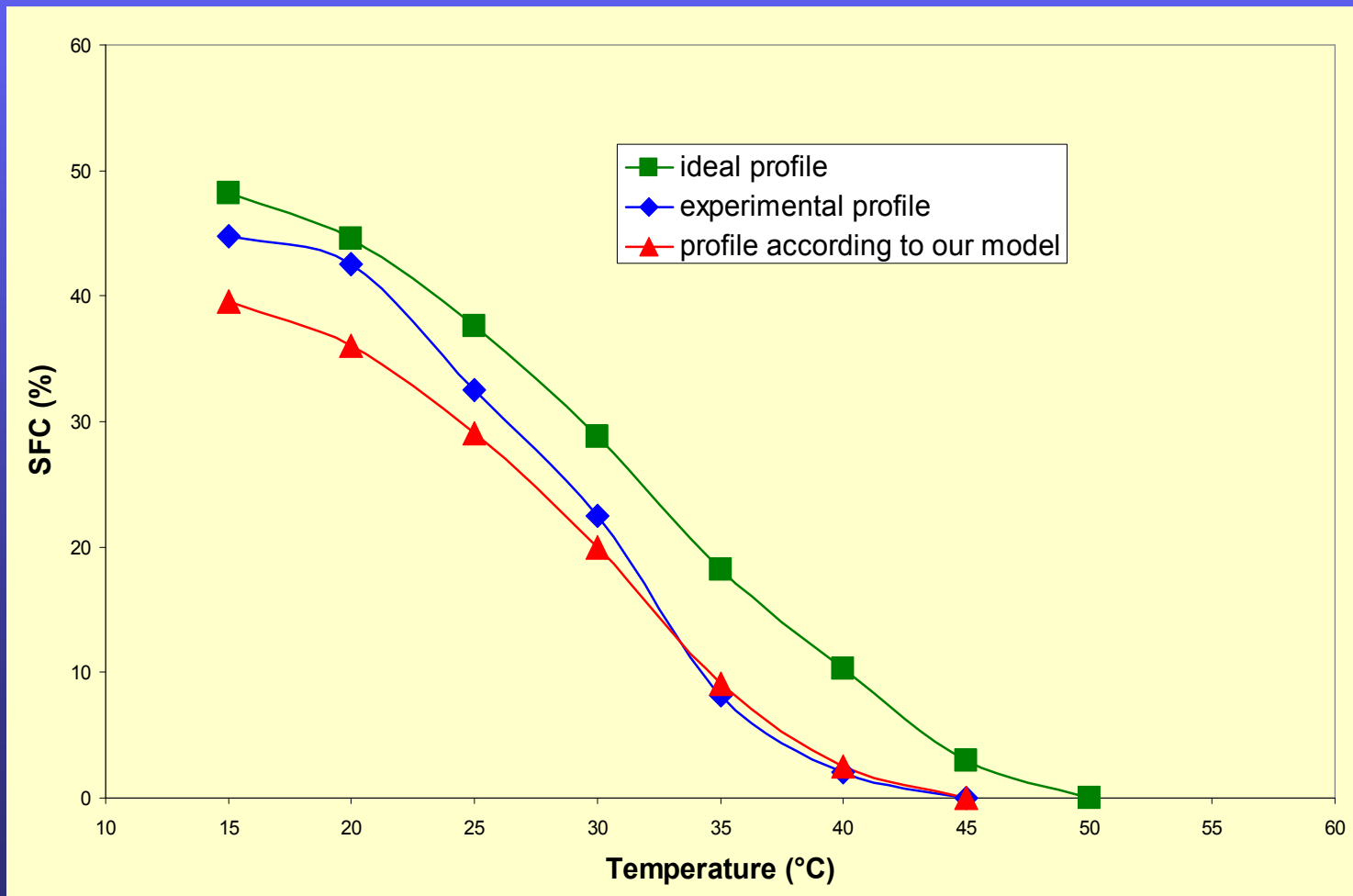
SFC profile



Ternary blends

HLERO 60% / HPO 20% / LERO 20%:

SFC profile

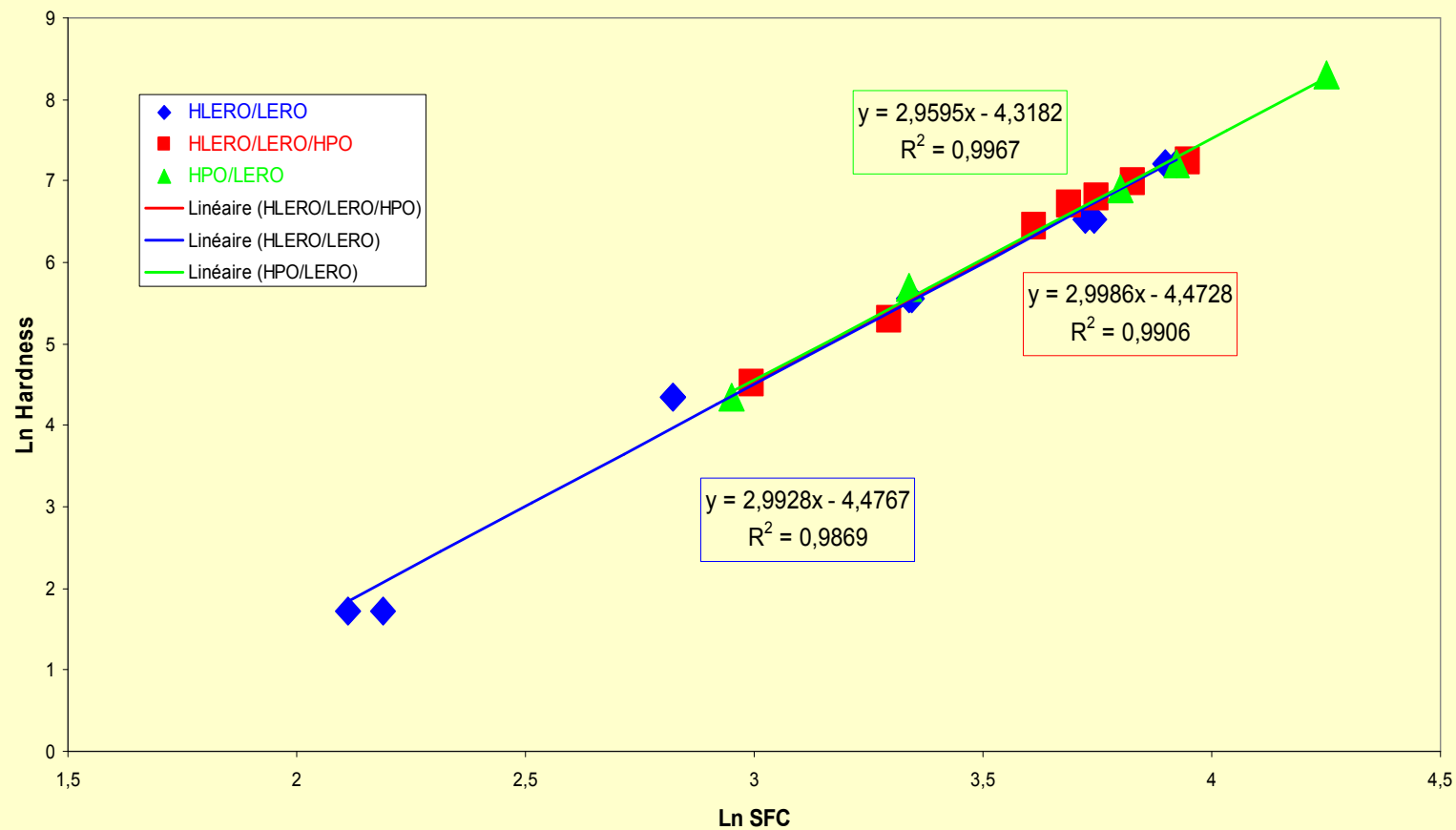


Ternary blends : texture/SFC

- Samples:
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 - Stored at $15.0 \pm 0.5^{\circ}\text{C}$ for 48 hours.
 - Held 1 hour at $20 \pm 0.1^{\circ}\text{C}$ before analysis
- Measurements:
 - Constant speed penetration tests
 - Texturometer with a cone probe (P/45C) in a controlled temperature room ($20 \pm 0.1^{\circ}\text{C}$)
 - Isothermal SFC at 20°C

Ternary blends : texture/SFC

HLERO/HPO/LERO



Summary

- Binary blends : SFC + texture (hardness)

SFC versus composition
ln hardness versus ln SFC



- Ternary blends : SFC \longleftrightarrow texture

Acknowledgements

- Organizing committee
- AOCS foundation